Ingredients:

* Radishes, trimmed and sliced into thin rounds -- 1 pound
* Mint, finely chopped -- 1/4 cup
* Orange juice -- 1/2 cup
* Lemon juice -- 1/4 cup
* Salt and pepper -- to taste

Over a period of centuries the Spanish Contribution has included wheat, rice, livestock, and fruit vegetables already established in Europe, such as peaches, radishes, lettuce, and cabbage. They also introduced plantation crops, such as sugar and coffee and popularized baking and roasting as cooking methods.

Serve Picado de Rabano as a refreshing side salad for Guatemalan meals.

Directions:

1. Trim and thinly slice the radishes
2. Combine sliced radishes with remaining ingredients in a bowl and serve as a salad

